

HOUSING INSPECTION CHECK LIST
OSHA MIGRANT HOUSING STANDARDS

Housing Site	Yes	No
1. Is the site itself adequately drained (at least 200 feet from stagnating pools, sink holes, or other surface collections of water)?		
2. Is drainage from and through the site such that it will not endanger the water supply? Where, for example, is the well located? Is it adequately sealed to prevent contamination from entering?		
3. Is the site free from depressions in which water may become a nuisance during wet weather or flash floods?		
4. In single-family housing camps, are the houses adequately spaced apart to prevent overcrowding?		
5. Is the house in which food is prepared and served, and where sleeping quarters are located, at least 500 feet from any area in which livestock is kept?		
6. Is the site around the houses maintained in a clean and sanitary condition free from rubbish, debris, waste paper, garbage, or other refuse?		
7. When the house is closed for the season (or permanently), is the garbage and other refuse collected and disposed of so as to prevent a nuisance?		
8. Are all abandoned privy and garbage pits filled with earth, and the grounds and buildings left in a sanitary condition at the close of the season?		

9. At the end of occupancy, are the privy buildings locked or otherwise secured to prevent the entrance of rodents and protection from the elements?

House (or Shelter)

10. Is the house constructed and maintained in a manner that will provide adequate protection against the elements? Are the roof and walls in good repair?
11. Are beds (or cots and bunks if appropriate), clean mattresses, and suitable storage facilities (such as wall lockers for clothing and personal articles) provided in every room used for sleeping purposes?
12. Are beds at least 36 inches apart from each other and at least 12 inches above the floor?
13. If bunk beds are used, are they at least 48 inches apart from other beds?
14. Are triple-deck bunks being used? (They are prohibited).
15. Are the floors in each house constructed of wood, asphalt, or concrete?
16. Are floors kept in good repair? (Free from splinters, holes, and nails.)
17. If floors are wood, are they smooth, of tight construction, and elevated not less than one foot above the ground to prevent dampness and permit free circulation of air beneath?
18. Are living quarters provided with windows in each room? (Window area not less than 10 percent of floor space)
19. Are the windows constructed so that at least one-half of each window can be opened for purposes of ventilation (and escape in event of fire)?

20. Are all windows and outside doors equipped with screens (standard 16 mesh material) and is the screen door equipped with a self-closing or similar device?
21. Does each room used for sleeping purposes contain at least 50 square feet of floor space for each occupant?
22. Does the house where workers cook, live, and sleep have a minimum floor space of 100 square feet per person? (and have at least a seven foot ceiling)
23. Are sanitary facilities for storing and preparing food provided in each family unit? Kitchen, for example, must contain cupboards or shelves, table and chairs, and a working refrigerator. Central feeding facilities must comply with the requirements of the "Food Service Sanitation Ordinance and Code".
24. Is the heating, cooking, and water heating equipment installed in accordance with State and local ordinances, codes, and regulations governing such installations? Is the hot water heater vented to the outside?
25. If the house is used during cold weather, is adequate heating equipment provided?

Water Supply

26. Does each housing site have an adequate and convenient water supply for drinking, cooking, bathing, and laundry purposes?
27. Has the drinking water supply been approved by the appropriate health authority?
28. If water is not piped into the house, is water available within 100 feet of the house?
29. If a central water source is used by more than one family, are common drinking cups permitted? (They are prohibited.)

Toilet Facilities

- 30. Are toilet facilities adequate for the size of the shelter or camp?
(One unit for each 15 persons.)**
- 31. Does each toilet room have a window not less than 6 square feet in area opening directly to the outside area or otherwise satisfactorily ventilated?**
- 32. Are all ventilation openings on the toilet screened with standard 16 mesh material?**
- 33. Are outdoor toilets located within 200 feet of the shelter but no closer than 100 feet?**
- 34. If toilet rooms are shared, such as in multi-family shelters, and in barracks type facilities, are separate toilet facilities provided for each sex? These rooms shall be marked “for men” and “for women”.**
- 35. Is each toilet room or outdoor privy lighted naturally or artificially by a safe type of lighting at all hours of the day and night? (Porch or yard light may be used as artificial lighting for outdoor privy.)**
- 36. Is toilet paper available in each privy, water closet, or chemical toilet compartment?**
- 37. Is each privy or toilet room kept in a sanitary condition? (They must be cleaned daily if necessary.)**

Sewage Disposal Facilities

- 38. If public sewers are available at the site, are all sewer lines and floor drains from the building connected? No sewage seepage shall be permitted on the ground surface.**

Laundry, Handwashing, and Bathing Facilities

- 39. Is each house equipped with a handwash basin or per six persons in shared facilities?**
- 40. Is each site equipped with a shower facility (one shower head for each ten persons)?**
- 41. Does each site have a laundry tray or tub for every 30 persons?**
- 42. Is there a slop sink in each service building used for laundry, hand washing, and bathing?**
- 43. Are floors in laundry rooms of smooth finish (but not slippery) and impervious to moisture?**
- 44. Are floor drains provided in all shower baths, shower rooms, or laundry rooms to remove waste water and facilitate cleaning?**
- 45. Are junctions between the curbing and the shower floor covered?**
- 46. Are the walls and partitions of shower rooms smooth and impervious to the height of the splash?**
- 47. Is there an adequate supply of hot and cold running water provided at each site for bathing and laundry purposes?**
- 48. Does each site have a working stove or facilities for cooking and heating water? Are cooking facilities provided for each family unit?**
- 49. If a central service building is used for laundry or bathing, is it provided with equipment capable of maintaining a temperature of at least 70° F during cold weather?**
- 50. Are facilities (clothesline or dryer) provided at each site for drying clothes?**

Toilet Facilities

- 30. Are toilet facilities adequate for the size of the shelter or camp?
(One unit for each 15 persons.)**
- 31. Does each toilet room have a window not less than 6 square feet in area opening directly to the outside area or otherwise satisfactorily ventilated?**
- 32. Are all ventilation openings on the toilet screened with standard 16 mesh material?**
- 33. Are outdoor toilets located within 200 feet of the shelter but no closer than 100 feet?**
- 34. If toilet rooms are shared, such as in multi-family shelters, and in barracks type facilities, are separate toilet facilities provided for each sex? These rooms shall be marked “for men” and “for women”.**
- 35. Is each toilet room or outdoor privy lighted naturally or artificially by a safe type of lighting at all hours of the day and night? (Porch or yard light may be used as artificial lighting for outdoor privy.)**
- 36. Is toilet paper available in each privy, water closet, or chemical toilet compartment?**
- 37. Is each privy or toilet room kept in a sanitary condition? (They must be cleaned daily if necessary.)**

Sewage Disposal Facilities

- 38. If public sewers are available at the site, are all sewer lines and floor drains from the building connected? No sewage seepage shall be permitted on the ground surface.**

General

- 60. Is the grower aware they are to immediately report to the local health office the name of any individual at the site who is known or suspected of having a communicable disease?**

- 61. Is the grower aware that any case of suspected food poisoning or an unusual prevalence of fever, diarrhea, sore throat, vomiting, or jaundice is to be reported immediately to the nearest health authority by telegram or telephone?**